



# Use and Care & Installation Guide

## Electric Range



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More questions?...call

**GE Answer Center® 800.626.2000**



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**Models: JCS57 JCP67**



## HELP US HELP YOU

### **Before using your range, read this guide carefully.**

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs  
GE Appliances  
Appliance Park  
Louisville, KY 40225

### **Write down the model and serial numbers.**

You'll find them on a label on the front of the range, behind the left oven or storage compartment door.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

---

Model Number

---

Serial Number

Use these numbers in any correspondence or service calls concerning your range.

### **If you received a damaged range...**

Immediately contact the dealer (or builder) that sold you the range.

### **Save time and money. Before you request service...**

Check the Problem Solver in the back of this guide. It lists causes of minor operating problems that you can correct yourself.

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## IF YOU NEED SERVICE

To obtain service, see the Consumer Services page in the back of this guide.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

**FIRST**, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

**NEXT**, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations GE Appliances  
Appliance Park  
Louisville, KY 40225

**FINALLY**, if your problem is still not resolved, write:

Major Appliance Consumer Action Panel  
20 North Wacker Drive  
Chicago, IL 60606

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



## IMPORTANT SAFETY NOTICE

- **The California Safe Drinking Water and Toxic Enforcement Act** requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.
- **The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle.** Exposure can be minimized by venting with an open window or using a ventilation fan or hood.
- **Fluorescent light bulbs contain mercury.** If your model has a surface light, you must recycle the fluorescent light bulb according to local, state and federal codes.

When using electrical appliances, basic safety precautions should be followed, including the following:

- **Use this appliance only for its intended use** as described in this guide.
- **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.
- **Do not attempt to repair or replace any part of your range unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.
- **Before performing any service, DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- **Do not leave children alone**—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Do not allow anyone to climb, stand or hang on the door, storage drawer or cooktop.** They could damage the range and even tip it over, causing severe personal injury.
- **Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.**
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**

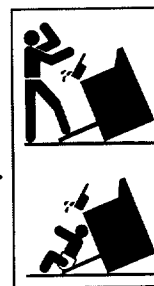
## ▲ WARNING—

All ranges can tip and injury could result. To prevent accidental tipping of the range, attach it to the floor by installing the Anti-Tip device supplied.

To check if the device is installed and engaged properly, remove the storage drawer and inspect the rear leveling legs. Make sure they fit securely under the ends of the bracket.

If you pull the range out from the wall for any reason, make sure the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Please refer to the Anti-Tip device information in this guide. Failure to take this precaution could result in tipping of the range and injury.



- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

- **Do not store flammable materials in an oven or near the cooktop.**
- **Never wear loose-fitting or hanging garments while using the appliance.** Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.



- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch the hot surface units or the heating elements. Do not use a towel or other bulky cloth.
- **For your safety, never use your appliance for warming or heating the room.**
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

(continued next page)



# IMPORTANT SAFETY INSTRUCTIONS

(continued)



- **Do not use water on grease fires. Never pick up a flaming pan.**

Turn the surface units and the heating elements off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

- **Do not touch the surface units, the heating elements or the interior surface of the oven.**

These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening and crevices around the oven door.

**Remember:** The inside surface of the oven may be hot when the door is opened.

- **When cooking pork**, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

## Oven

- **Stand away from the range when opening the oven door.** Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- **Do not heat unopened food containers.** Pressure could build up and the container could burst, causing an injury.



- **Keep the oven vent duct unobstructed.**
- **Keep the oven free from grease buildup.**

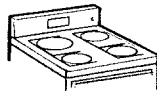
- **Place the oven shelf in desired position while the oven is cool.** If shelves must be handled when hot, do not let pot holder contact the heating elements in the oven.

- **Pulling out the shelf to the shelf stop is a convenience in lifting heavy foods.** It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- **When using cooking or roasting bags in the oven**, follow the manufacturer's directions.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not use oven for a storage area.** Items stored in an oven can ignite.
- **Do not leave paper products, cooking utensils or food in the oven when not in use.**

## Self-Cleaning Oven

- **Do not clean the door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- **Clean only parts listed in this Use and Care Guide.**
- **Before self-cleaning the oven**, remove the broiler pan and other cookware.
- **Be sure to wipe up excess spillage before starting the self-cleaning operation.**
- **If the self-cleaning mode malfunctions**, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.

## Surface Cooking Units



- **Use proper pan size—**Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- **Never leave surface units unattended at high heat settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.



- **Be sure the drip pans and the vent duct are not covered and are in place.** Their absence during cooking could damage range parts and wiring.
- **Do not use aluminum foil to line the drip pans** or anywhere in the oven except as described in this guide. Misuse could result in a shock, fire hazard or damage to the range.
- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service;** others may break because of the sudden change in temperature.
- **To minimize the possibility of burns,** ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- **Always turn the surface units off before removing cookware.**
- **To avoid the possibility of a burn or electric shock,** always be certain that the controls for all surface units are at the off position and all coils are cool before attempting to lift or remove a unit.
- **Do not immerse or soak the removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in the oven.**

- **When flaming foods are under the hood,** turn the fan off. The fan, if operating, may spread the flame.
- **Keep an eye on foods being fried at high or medium high heat settings.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.
- **Always heat fat slowly, and watch as it heats.**
- **Use a deep fat thermometer** whenever possible to prevent overheating fat beyond the smoking point.

## SAVE THESE INSTRUCTIONS

## PREPARATION



### Installing the Range

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. Be careful when moving the range on this type of flooring. It should be installed on a 1/4" thick sheet of plywood (or similar material) as follows:

*When the floor covering ends at the front of the range,* the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

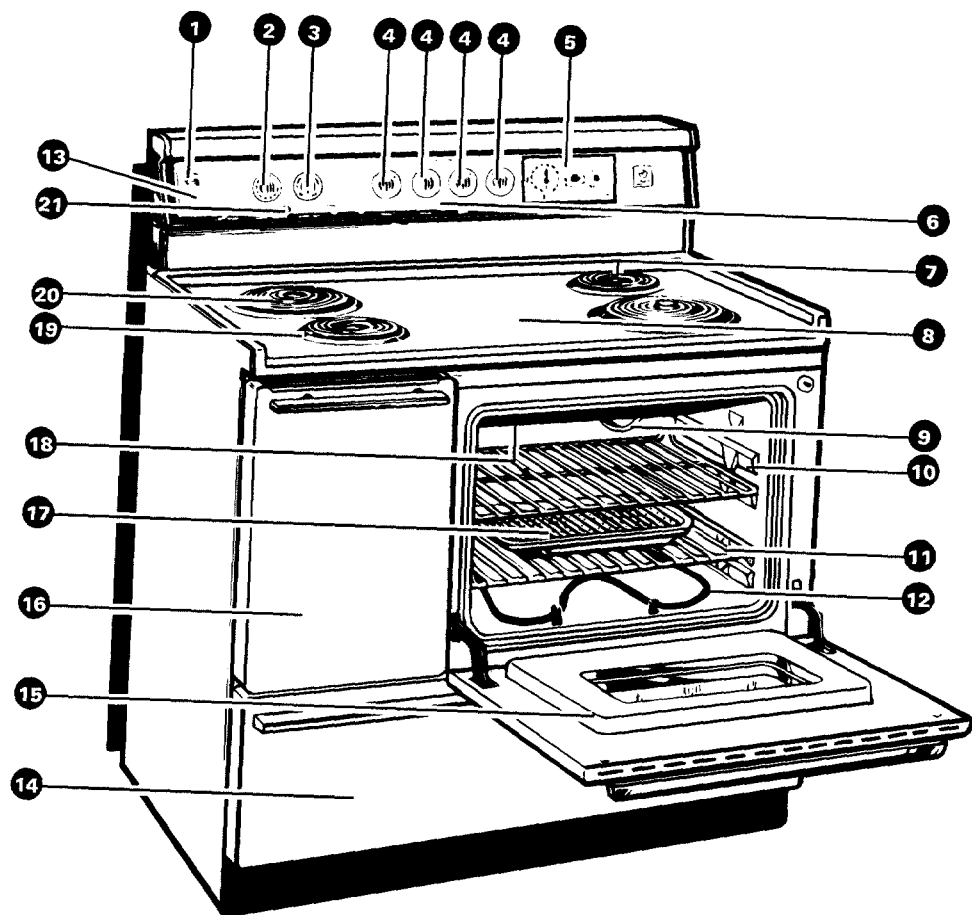
### Leveling the Range

Leveling screws may be located on each corner of the base. By removing the bottom drawer you can level the range to an uneven floor by adjusting the leveling legs.

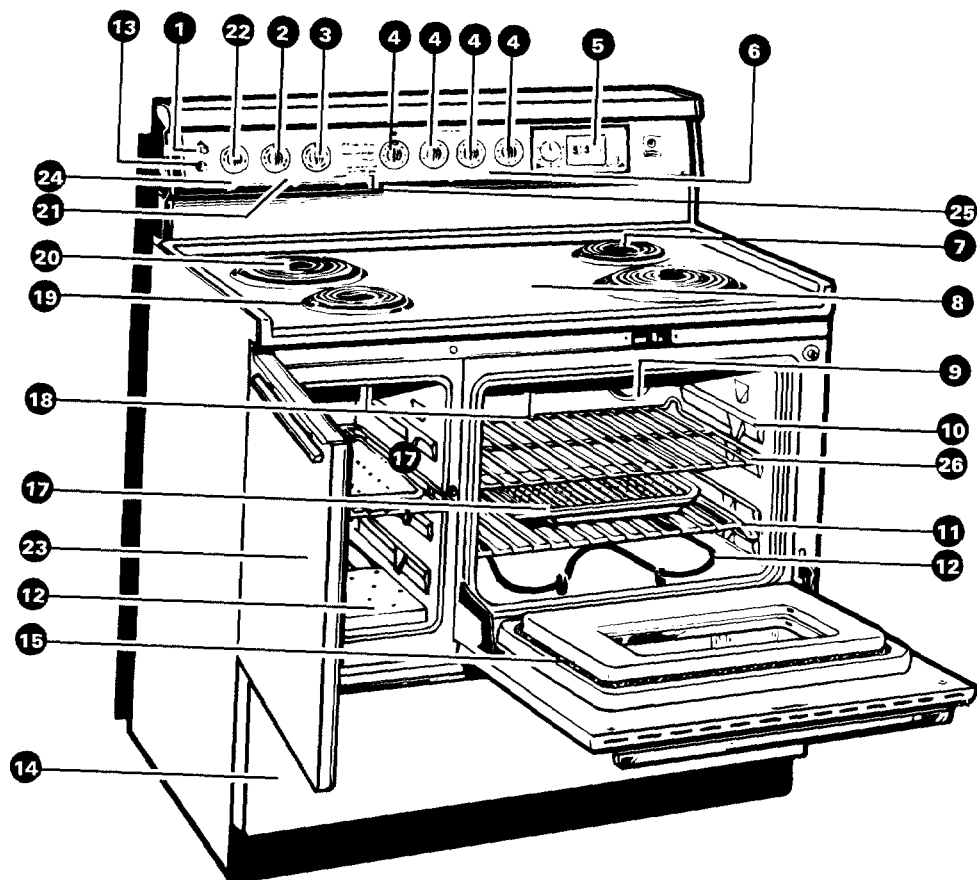
To remove the drawer, pull the drawer out all the way, tilt up the front and remove it. To replace, insert the glides at the back of the drawer beyond the stop on the range glides. Lift the drawer if necessary to insert it easily. Let the front of the drawer down, then push it in to close.



## FEATURES OF YOUR RANGE



JCS57



JCP67



<b>Features</b>	<b>Explained On Page</b>
1 <b>Surface Light Switch</b>	24
2 <b>Oven Temp Knob</b>	11, 13, 14, 18, 19, 21, 22, 24
3 <b>Oven Set Knob</b>	11, 13, 14, 18, 19, 21, 22, 24
4 <b>Surface Unit Control Knobs</b>	8, 9, 24
5 <b>Automatic Oven Timer, Clock and Minute Timer</b>	10, 11, 13, 14, 21
6 <b>Surface Unit “ON” Indicator Light</b>	8
7 <b>Oven Vent</b> Located under the right and left rear surface units.	4
8 <b>Lift-Up Cooktop</b>	24
9 <b>Oven Interior Light</b> Comes on automatically when the door is opened.	11, 25
10 <b>Oven Shelf Supports</b> Shelf positions for cooking are suggested in the Baking, Roasting and Broiling sections.	12
11 <b>Oven Shelves with Stop-Locks</b>	12, 16–18, 25
12 <b>Bake Element</b> In the right oven, may be lifted gently for wiping the oven floor.	3, 4, 27
13 <b>Oven Light Switch</b>	11
14 <b>Storage Drawer</b>	24
15 <b>Lift-Off Oven Door with Broil Stop Position</b>	19, 21, 26
16 <b>Storage Compartment with Shelf (Model JCS57)</b>	27
17 <b>Broiler Pan and Grid</b> Do not clean in the self-cleaning oven (Model JCP67).	18, 19, 21, 25
18 <b>Broil Element</b>	3, 4, 19, 27
19 <b>Drip Pans</b>	5, 23
20 <b>Surface Units</b>	3–5, 8, 9, 23
21 <b>Oven Cycling Light</b>	11, 13–15, 21
22 <b>Left Oven Control Knob (Model JCP67)</b>	11, 15, 18, 19, 24
23 <b>Companion (Left) Oven (Model JCP67)</b>	11, 12, 15, 18, 19, 27
24 <b>Companion (Left) Oven Cycling Light (Model JCP67)</b>	15
25 <b>Oven Cleaning Light (Model JCP67)</b>	21, 22
26 <b>Self-Cleaning Oven (Model JCP67)</b>	21, 22



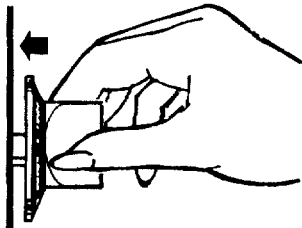
## SURFACE CONTROLS

At both OFF and HI the control “clicks” into position. You may hear slight “clicking” sounds during cooking, indicating the control is keeping the unit at the heat level or power level you set.

Switching heats to higher settings always shows a quicker change than switching to a lower setting.

### How to Set the Controls

Push the knob in and turn in either direction to the desired heat setting.



**The control must be pushed in to set only from the OFF position. When the control is in any position other than OFF, it may be turned without pushing it in.**

Be sure you turn control to OFF when you finish cooking.

**The surface unit indicator light will glow when ANY heat on any surface unit is on.**

### Cooking Guide for Using Heat Settings

**HI**—Quick start for cooking; bring water to a boil.

**MED HI**—Fast fry, pan broil; maintains a fast boil on large amounts of food.

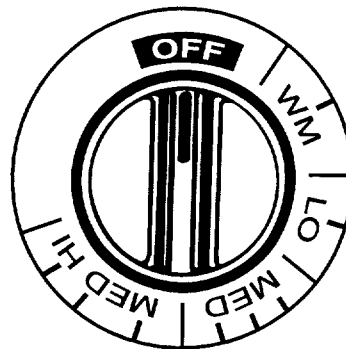
**MED**—Sauté and brown; maintain slow boil on large amount of food.

**LO**—Cook after starting at HI; cooks with little water in covered pan.

**WM**—Steam rice, cereal; maintain serving temperature of most foods.

#### NOTE:

- At HI and MED HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
- At WM and LO, melt chocolate, butter on a small surface unit.





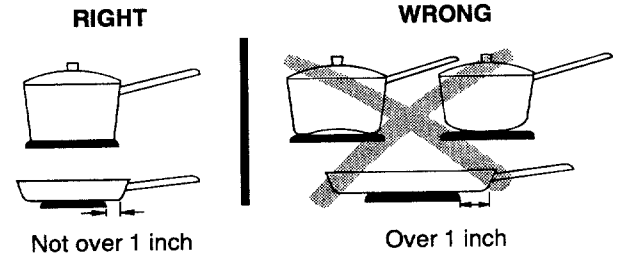
# SURFACE COOKWARE TIPS



## Cookware

Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

For best cooking results pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 1 inch.



## Deep Fat Frying

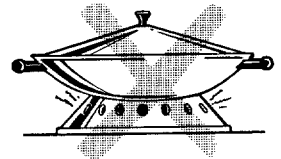
Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep the range and hood clean from grease.

## Wok Cooking

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.



**Do not use woks that have support rings.** Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.

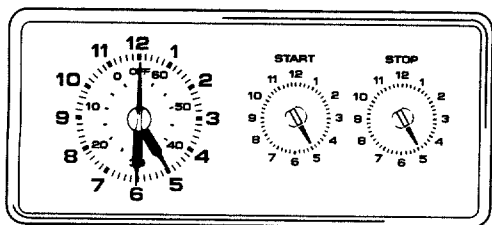




# AUTOMATIC TIMER AND CLOCK

The automatic timer and clock on your range are helpful devices that serve several purposes.

## To Set the Clock



Model JCS57

**To set the clock**, push the center knob of the clock in and turn the clock hands to the correct time.

**NOTE:** The minute timer pointer will move also; let the knob out and turn the timer pointer to 12.

## To Set the Minute Timer

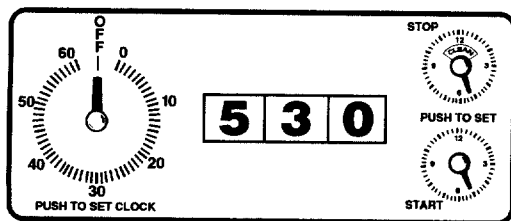
Model JCS57

The minute timer has been combined with the range clock. Use it to time all your precise cooking operations. You will recognize the minute timer as the pointer which is different in color and shape than the clock hands.

**To set the minute timer**, turn the center knob, **without pushing in**, until the pointer reaches the number of minutes you wish to time. (Minutes are marked, up to 60, in the center ring on the clock.)

At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob, **without pushing in**, until the pointer reaches 12 and the buzzer stops.

## To Set the Digital Clock



Model JCP67

**To set the clock**, push in the center knob of the minute timer and turn the knob in either direction to set the digital clock numerals to the correct time.

**NOTE:** After setting the clock, let the knob out, and turn the minute timer pointer to OFF.

## To Set the Minute Timer

Model JCP67

**To set the minute timer**, turn the center knob clockwise, **without pushing in**, until the pointer reaches the number of minutes you wish to time (up to 60).

At the end of the set time, a buzzer sounds to tell you time is up. Turn the center knob, **without pushing in**, until the pointer reaches OFF and the buzzer stops.

## Timed Baking Uses the Automatic Timer

Using the automatic timer, you can Time Bake with the oven starting immediately and turning off at the Stop Time set or set both the STOP and the START dials to automatically start and stop the oven at a later time of day. It takes the worry out of not being home to start or stop the oven. See the Timed Baking section.

## Self-Cleaning Uses the Automatic Timer

Model JCP67—Right Oven

The self-cleaning function on your range uses the automatic timer to set the length of time needed to clean whether you wish to clean immediately, or delay the cleaning. By setting the START and/or STOP dials you may choose to begin immediately or clean at low energy times such as during the night. See the Operating the Self-Cleaning Oven section.

**NOTE:** Before beginning Timed Baking or Self-Cleaning, make sure the oven clock shows the correct time of day.



## Questions and Answers

**Q. How can I use the minute timer to make my surface cooking easier?**

**A.** The minute timer will help time total cooking, which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

**Q. Can I use the minute timer during oven cooking?**

**A.** The minute timer can be used during any cooking function. The automatic timers (START and STOP dials) are used with TIME BAKE and CLEAN functions.

**Q. Can I change the time of day on the clock while I'm Time Baking in the oven?**

**A.** The time of day on the clock should not be changed during any program that uses the oven timer. You must either stop those programs or wait until they are finished before changing the time.

## USING YOUR OVEN

### Before Using Your Oven

1. Look at the controls. Be sure you understand how to set them properly.
2. Check the oven interior. Look at the shelves. Take a practice run at removing and replacing them properly to give sure, sturdy support.
3. Read over the information and tips that follow.
4. Keep this guide handy so you can refer to it, especially during the first weeks of getting acquainted with your range.

### Oven Controls

**The controls for the right oven** are marked OVEN SET and OVEN TEMP.

The OVEN SET knob has settings for TIME BAKE, BAKE, CLEAN, BROIL and OFF.

The OVEN TEMP knob maintains the temperature you set from WARM (200°F.) to BROIL (550°F.) and also at CLEAN (over 800°F.).

**The control for the left oven** is marked LEFT OVEN. The LEFT OVEN control knob has temperature settings that range from 150°F. to 500°F. and BROIL.

**The Oven Cycling Light** glows until the oven reaches the selected temperature, then goes off and on with the heating elements during cooking.

**Preheating the oven**, even to high temperature settings, is speedy—rarely taking more than 5 to 6 minutes. Preheat the oven only when necessary. Many foods will cook satisfactorily without preheating. If you find preheating is necessary, see the How to Set Your Range for Preheating section.

### Oven Light

The light comes on automatically when the door is opened. Use the switch on the control panel to turn the light on and off when the door is closed.

*(continued next page)*



## USING YOUR OVEN

(continued)

### Oven Interior Shelves

#### Right Oven

The shelves in the right oven are designed with stop-locks so that when placed correctly on the shelf supports, the shelf will stop before coming completely out from the oven, and will not tilt when removing food nor when placing food on them.

To remove a shelf from the right oven, pull the shelf forward until it stops. Lift the front and slide it out. Be certain that the shelf is cool before touching it.

To replace the shelf in the oven, fit the shelf onto the guides. Tilt the front up and slide into place.

#### Left Oven—Model JCP67

The left oven comes with a removable shelf for easy cleaning.

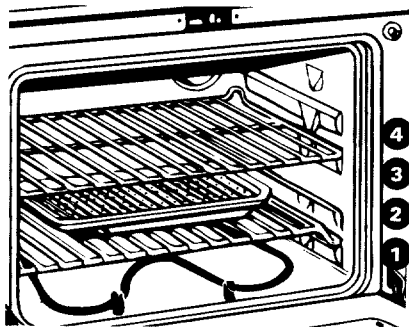
To remove, pull the shelf out and up in one smooth motion. Be certain that the shelf is cool before touching it.

To replace, tilt the front of the shelf up and slide it into place.

### Shelf Positions

#### Right Oven

The oven has four shelf supports—1 (bottom), 2, 3 and 4 (top). Shelf positions for cooking are suggested in the Baking, Roasting and Broiling sections.



#### Left Oven—Model JCP67

This oven also has four shelf supports—1 (bottom), 2, 3 and 4 (top). See the Baking, Roasting and Broiling sections for the suggested shelf positions.

### Using Foil Correctly in the Oven

If you wish to use foil for possible spillovers, cut a piece of foil slightly larger than the pan and turn up the edges. Place the foil on the oven shelf below the pan.

**CAUTION:** Never cover an entire oven shelf or the oven bottom with foil. The foil can obstruct normal heat flow, cause cooking failure and damage the oven interior.

# BAKING AND TIMED BAKING



Your oven temperature is controlled very accurately using an oven control system. We recommend that you operate the range for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance.

**NOTE:** When the oven gets hot, the top and outside surfaces of the range get hot too.

## How to Set the Range for Preheating (Right Oven)

Preheating is generally done before baking. The oven should be preheated to the temperature you want unless your recipe says not to.

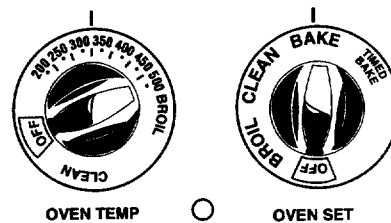
**To avoid possible burns,** place the shelves in the correct position before you turn the oven on.

1. Turn the OVEN SET knob to BAKE.
2. Turn the OVEN TEMP knob to the desired temperature setting.
3. When the oven has preheated, the Oven Cycling Light will go out. (This indicates the oven has reached the set temperature.)

## How to Set the Range for Baking (Right Oven)

**To avoid possible burns,** place the shelves in the correct position before you turn the oven on.

1. Turn the OVEN SET knob to BAKE and the OVEN TEMP knob to the temperature in the recipe.
2. Check food for doneness at minimum time in the recipe. Cook longer if necessary.
3. Turn the OVEN SET and the OVEN TEMP knobs to OFF and then remove the food from the oven.

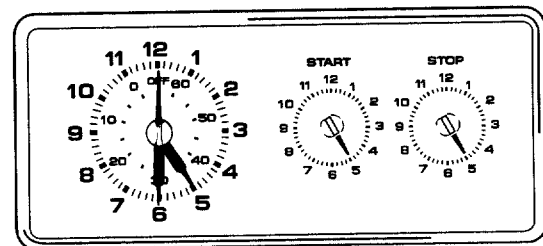


## How to Time Bake (Right Oven)

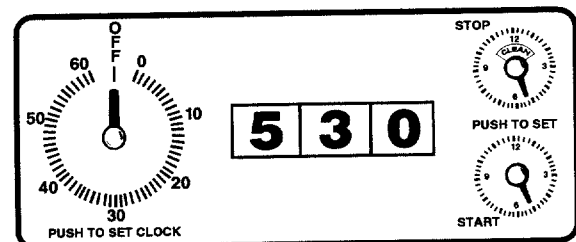
The automatic oven timer controls are designed to turn the oven on or off automatically at specific times that you set. Examples of Immediate Start and Automatic Stop (the oven turns on now and you set it to turn off automatically) or Delay Start and Automatic Stop (setting the oven to turn on automatically at a later time and turn off at the preset Stop Time) will be described.

On model JCP67, the STOP and START dials are different in appearance than the dials on the JCS57. However, they do operate in the same manner.

**NOTE:** Before beginning, make sure the clock shows the correct time of day.



Model JCS57



Model JCP67

(continued next page)



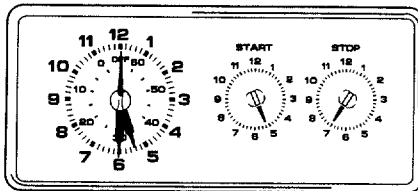
# BAKING AND TIMED BAKING

(continued)

## How to Set Immediate Start and Automatic Stop (Right Oven)

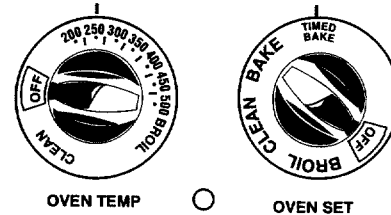
To avoid possible burns, place the shelves in the correct position before you turn the oven on.

The oven will turn on immediately and cook for a selected length of time. At the end of Cook Time the oven will turn off automatically.



Appearance may vary.

1. The START dial should be at the same position as the time of day on the clock. To set the Stop Time, push in the knob on the STOP dial and turn the pointer to the time you want the oven to turn off, for example 7:00.



Appearance may vary.

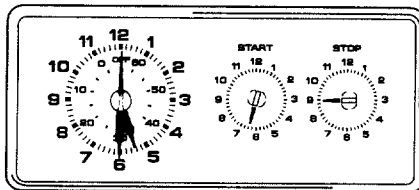
2. Turn the OVEN SET knob to TIMED BAKE. Turn the OVEN TEMP knob to the desired oven temperature, for example, 250°F.

**NOTE:** Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

## How to Set Delay Start and Automatic Stop (Right Oven)

To avoid possible burns, place the shelves in the correct position before you program the oven.

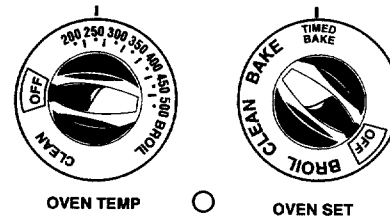
You can set the oven control to turn the oven on automatically, cook for a specific length of time and turn off automatically.



Appearance may vary.

1. To set the Start Time, push in the knob on the START dial and turn the pointer to the time you want the oven to turn on, for example 6:30.
2. To set the Stop Time, push in the knob on the STOP dial and turn the pointer to the time you want the oven to turn off, for example 9:00. You have now set the oven for 2½ hours of delayed bake time.

**NOTE:** The time on the STOP dial must be later than the time shown on the range clock and the START dial.



Appearance may vary.

3. Turn the OVEN SET knob to TIMED BAKE. Turn the OVEN TEMP knob to the temperature you want. Place the food in the oven, close the door and automatically the oven will be turned on and off at the times you have set.
4. Turn the OVEN SET and the OVEN TEMP knobs to OFF and remove the food from the oven.

**The Oven Cycling Light(s)** at the TIMED BAKE setting may work differently than they do at the BAKE setting.

Carefully recheck the steps given. If all operations are done as explained, the oven will operate as it should.

**NOTE:** Foods that spoil easily such as milk, eggs, fish, stuffings, poultry and pork should not be allowed to sit for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.



## How to Set the Range for Preheating (Left Oven) Model JCP67

To preheat the left oven, follow these directions:

1. Turn the LEFT OVEN knob to the temperature in the recipe and the left Oven Cycling Light will come on.
2. When the light goes out, put the food in the oven. (This indicates that the oven has reached the desired temperature.)

## How to Set the Range for Baking (Left Oven) Model JCP67

Your left oven is designed for a variety of small food loads that do not completely cover the oven shelf. Cookie sheets and other cookware that completely cover the oven shelf are not recommended.

**To set the oven for Baking, proceed as follows:**

**To avoid possible burns,** place the shelf in the correct position before you turn the oven on.

1. Turn the LEFT OVEN knob to the temperature in the recipe.
2. Check the food for doneness at the minimum time in the recipe. Cook longer if necessary.
3. Turn the LEFT OVEN knob to OFF when the food is done and remove the food.

## Questions and Answers

**Q. Must the clock be set on the correct time of day when I wish to use the automatic timer for baking?**

**A.** Yes, if you wish to use the START and STOP dials to turn on and off at the set times during the time functions.

**Q. Can I Time Bake in the companion (left) oven (model JCP67)?**

**A.** No, your companion oven is not equipped with a Time Bake function. If you want to Time Bake use the right oven.

**Q. What type of food should I cook using automatic timer functions?**

**A.** Meats, fruits and vegetables usually cook well using the Time Bake function. Foods of a highly perishable nature such as milk, eggs, fish, stuffing, poultry and pork should not be cooked automatically unless standing time in the oven is not more than one hour before and after cooking. Food should be thoroughly chilled before placing it in the oven.

*(continued next page)*



# BAKING AND TIMED BAKING

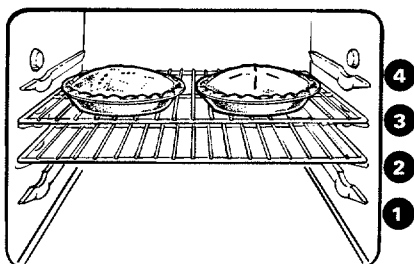
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**NOTE:** When the oven is hot, the top and outside surfaces of the range get hot too. For best baking results, follow these suggestions:

## Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired.

As a general rule, place most foods in the middle of the oven, on either shelf position 2 or 3. See the chart for suggested shelf positions. Two will be used more than 3.



Type of Food	Shelf Position
Angel food cake	1
Biscuits or muffins	2 or 3
Cookies or cupcakes	2 or 3
Brownies	2 or 3
Layer cakes	2 or 3
Bundt or pound cakes	1 or 2
Pies or pie shells	2 or 3
Frozen pies	1 (on cookie sheet)
Casseroles	2 or 3
Roasting	1 or 2

## Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting the food in the oven. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. After the oven is preheated, place the food in the oven as quickly as possible to prevent heat from escaping.

## Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, the temperature may need to be reduced by 25°F.

## Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1- to 1½-inch space between pans as well as from the back of the oven, the door and the sides. If you use two shelves, stagger the pans so one is not directly above the other.





## Baking Guides

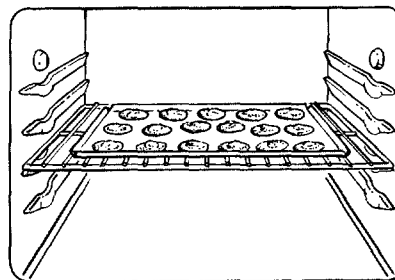
When using prepared baking mixes, follow package recipe or instructions for the best baking results.

### Cookies

When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies baked in a jelly roll pan (short sides all around) may have darker edges and pale or light browning may occur.

Do not use a cookie sheet so large that it touches the walls or the door of the oven. Never entirely cover a shelf with a large cookie sheet.

For best results, use only one cookie sheet in the oven at a time.



### Pies

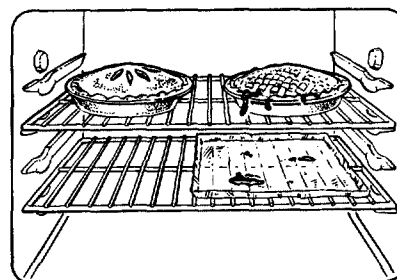
For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

### Cakes

When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommends will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow. Check the recipe to make sure the pan size used is the one recommended.

### Aluminum Foil

Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.



### Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

DO NOT open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.



# ROASTING

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set to **BAKE** or **TIMED BAKE**. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these directions:

## How to Roast in the Right Oven

1. Place the shelf in position 1 or 2. No preheating is necessary.
2. Check the weight of the meat. Place the meat fat-side-up, or poultry breast-side-up, on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with grid is a good pan for this.) Line the broiler pan with aluminum foil when using the pan for marinating, cooking with fruits, cooking heavily cured meats or basting food during cooking. Avoid spilling these materials inside the oven or inside the oven door.
3. Turn the **OVEN SET** knob to **BAKE** and the **OVEN TEMP** knob to 325°F. Small poultry may be cooked at 375°F. for best browning.
4. After roasting is complete, turn the **OVEN SET** and the **OVEN TEMP** knobs to **OFF**.

Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F. during standing. To compensate for this temperature increase, remove the roast from the oven before it reaches the temperature you want.

### NOTE:

- You may wish to use Timed Baking to turn the oven on and off automatically.
- Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

## Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Thaw most frozen poultry before roasting to insure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow the directions given on the package label.

## How to Roast in the Left Oven Model JCP67

Follow Steps 1 and 2 as outlined above.

Then turn the **LEFT OVEN** knob to the desired temperature.

**NOTE:** If you use the broiler pan, be sure to use the pan designated for use in the left oven.

## Questions and Answers

**Q. Is it necessary to check for doneness with a meat thermometer?**

**A.** It is a good idea to check the finished internal temperature at the completion of cooking time. Use a basic cookbook to find food temperatures.

**Q. When buying a roast, are there any special tips that would help me cook it more evenly?**

**A.** Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

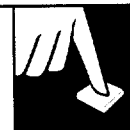
**Q. Do I need to preheat my oven each time I cook a roast or poultry?**

**A.** It is not necessary to preheat your oven.

**Q. Can I seal the sides of my foil "tent" when roasting a turkey?**

**A.** Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

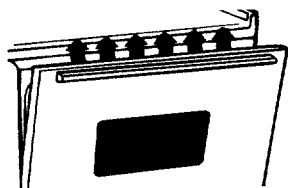
# BROILING



Broiling is cooking food by intense radiant heat from the upper element in the oven. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

## How to Broil in the Right Oven

1. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving a layer about 1/8" thick.
2. Place the meat on the broiler grid in the broiler pan. Always use the grid so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.
3. Place the shelf in position 3 for most broiling.
4. **Leave the door open to the broil stop position.**  
The door stays open by itself, yet the proper temperature is maintained in the oven.
5. Turn the OVEN SET and the OVEN TEMP knobs to BROIL. Preheating the broiler in the right-side oven is not necessary.
6. Turn the food only once during broiling.
7. When finished broiling, turn the OVEN SET and the OVEN TEMP knobs to OFF. Serve the food immediately, leaving the broiler pan and grid outside the oven to cool during meal for easiest cleaning.



## How to Broil in the Left Oven Model JCP67

Follow Steps 1 through 3 as outlined above.

Leave the door ajar about 3 inches. Then turn the LEFT OVEN knob to BROIL. Preheat 10 minutes before broiling in the left oven.

Turn the food only once during broiling.

Turn the LEFT OVEN knob to OFF. Serve the food immediately, leaving the pan outside the oven to cool during the meal for easiest cleaning.

## Questions and Answers

**Q. When broiling, is it necessary to always use a grid in the pan?**

**A.** Yes. Using the grid suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the grid and stay cooler, thus preventing excessive spatter and smoking.

**Q. Should I salt the meat before broiling?**

**A.** No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork allows juices to escape. When broiling poultry or fish, brush each side often with butter.

**Q. Why are my meats not turning out as brown as they should?**

**A.** In some areas, the power (voltage) to the oven may be low. In these cases, preheat for 10 minutes before placing the broiler pan with food in the oven. Check to see if you are using the recommended shelf position. Broil for the longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

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## BROILING GUIDE

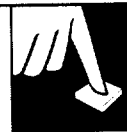
- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
- Preheat the left oven 10 minutes before broiling. You do not need to preheat the right oven broiler.
- When arranging food on the pan, do not let fatty edges hang over the sides. These could soil the oven bottom.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

The times in this guide are approximate. They may vary depending on the weight and shape of the food.

Food	Amount/ Thickness	Shelf Position		Time in Minutes Right Oven		Time in Minutes Left Oven		Comments
		Right Oven	Left Oven	1st Side	2nd Side	1st Side	2nd Side	
<b>Bacon</b>	1/2 lb. (about 8 thin slices)	3	4	3½ min.	3½ min.	5 min.	4 min.	Arrange in single layer.
<b>Ground Beef</b>	1 lb. (4 patties) 1/2 to 3/4 inch thick	3	4	7 min.	5 min.	9 min.	9 min.	Space evenly.
<b>Beef Steaks Medium</b>	1 inch thick (1 to 1½ lbs.)	3	4	9 min.	9 min.	9 min.	9 min.	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
<b>Chicken</b>	1 whole (2 to 2½ lbs.), split lengthwise	1	2	35 min.	15 min.	35 min.	15 min.	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
<b>Fish</b>	1-lb. fillets 1/4 to 1/2 inch thick	3	4	5 min.	5 min.	6 min.	5 min.	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.

# OPERATING THE SELF-CLEANING OVEN

Right Oven on Model JCP67



## Before a Clean Cycle

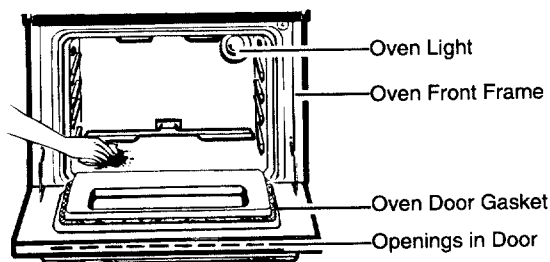
**The range must be completely cool in order to set the self-clean cycle.**

1. Remove the broiler pan, broiler grid, all cookware and any aluminum foil from the oven—they can't withstand the high cleaning temperatures.

**NOTE: The oven shelves may be cleaned in the self-cleaning oven.** However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

2. Wipe up heavy soil on the oven bottom. If you use soap, rinse thoroughly before self-cleaning to prevent staining.

**NOTE:** Do not clean the bake element or broil element. Any soil will burn off when the elements are heated. The bake element can be lifted gently to clean the oven floor. If spillovers, residue or ash accumulate around the bake element, gently wipe around the element with warm water.



3. Clean spatters or soil on the oven front frame and the oven door outside the gasket with a dampened cloth. The oven front frame and the oven door outside the gasket do not get cleaned by the self-clean cycle.

On these areas, use detergent and hot water or a soap-filled steel wool pad. Rinse well with a vinegar and water solution. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth. Do not clean the gasket. Never use a commercial oven cleaner in or around the self-cleaning oven. Clean the top, sides and outside front of the oven door with soap and water. **Do not use abrasives or oven cleaners.**

Make sure the oven light bulb cover is in place.

**Do not rub or clean the door gasket—**the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced. **Do not let water run down through openings in the top of the door.** To help prevent water from getting in these slots when cleaning, open the door as far as it will go.

4. Close the oven door and make sure the oven light is off. If the oven light is not turned off, the life of the bulb will be shortened or it may burn out immediately.

**Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven.** A combination of any of these products plus the high clean-cycle temperature may damage the porcelain finish of the oven.

## How to Set the Oven for Cleaning

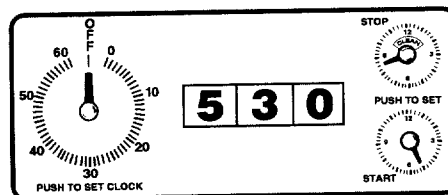


OVEN TEMP



OVEN SET

1. Turn the OVEN SET and the OVEN TEMP knobs to CLEAN.
2. Make sure that both the range clock and the START dial show the correct time of day. Push and turn the STOP time dial on the timer to the desired cleaning time, this automatically locks the door. (3 hours for normal cleaning time.)



- The **Oven Cleaning Light** will be on continuously.
- The **Oven Cycling Light** will be on. It will cycle off and on when your oven has reached the clean temperature.
- The door will automatically unlock when the oven switch is turned off and the **Oven Cleaning Light** is off.

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# OPERATING THE SELF-CLEANING OVEN

(continued)

## After a Clean Cycle

1. When the **Oven Cleaning Light** is off, turn the OVEN TEMP knob to OFF.
2. Turn the OVEN SET knob to OFF. The door will automatically unlatch and all signal lights will be off.

**NOTE:** If you wish to start and stop clean at a later time than shown on the clock, push in and turn the START dial to the time you wish to start. Add the hours needed for the cleaning to this start time, then push in and turn the STOP (CLEAN) dial to the desired time. The oven will automatically turn on and off at the set times.

## To Stop a Clean Cycle

**CAUTION:** After setting the oven for a clean cycle, **do not try to open the oven door** as this can damage the automatic door-locking system.

**If you want to use the oven any time before a clean cycle is done, turn the OVEN SET and the OVEN TEMP knobs to OFF. After the oven cools, the door will unlock and can then be opened.**

**CAUTION:** Should the oven door become locked accidentally, to open the door, turn the OVEN SET knob back to CLEAN, push in and advance the STOP dial past the time of day. Wait one minute then turn the OVEN SET knob to OFF. Wait a few seconds and the door may be opened.

**If the door latch finger becomes positioned so as to keep the oven door from closing all the way, this can be corrected as follows:**

- Make sure the oven is cool.
- Open the oven door, turn the OVEN SET knob to CLEAN. Push in and advance the STOP dial past the time of day. Push in the oven interlock button (button is at the right top of the oven door opening) and hold the button in for about 15 seconds.
- Next, turn the OVEN SET knob to OFF and again push in the oven interlock button for about 15 seconds. The latch finger, being motor driven, will turn so the oven door may be closed.

## Questions and Answers

**Q. If my oven clock is not set to the correct time of day, can I still self-clean my oven?**

**A.** If the clock is not set to the correct time of day you will not be able to set a delay clean to end at a specific time.

**Q. Is the “crackling” or “popping” sound I hear during cleaning normal?**

**A.** Yes. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.

**Q. My oven shelves do not slide easily. What is the matter?**

**A.** After cleaning, oven shelves will become so clean they do not slide easily. To make the shelves slide more easily, after each self-cleaning, dampen fingers with a small amount of cooking oil and rub lightly over the sides of the shelves where they contact the shelf supports.

**Q. What causes the hair-like lines on the enameled surface of my oven?**

**A.** This is a normal condition, resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

**Q. Should there be any odor during the cleaning?**

**A.** Yes, there will be an odor during the first few cleanings. Failure to wipe out excessive soil might also cause a strong odor when cleaning.

**Q. Why do I have ash left in my oven after cleaning?**

**A.** Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

**Q. What should I do if excessive smoking occurs during cleaning?**

**A.** This is caused by excessive soil. Turn the oven off. Open the windows to rid the room of smoke. Wait until the oven has cooled and the word “LOCK” is off in the display. Wipe up the excess soil and reset the clean cycle.

**Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?**

**A.** No cleaners or coatings should be used around any part of this oven. If you do use them and do not thoroughly rinse the oven with water, wiping it absolutely clean afterwards, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

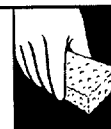
**Q. My oven shelves have become gray after the self-clean cycle. Is this normal?**

**A.** Yes. After the self-clean cycle, the shelves will lose some luster and change to a deep gray color.

**Q. Why won't my oven clean immediately even though I have set all the time and clean knobs correctly?**

**A.** Check to be sure that your START dial is set to the same time as the oven clock.

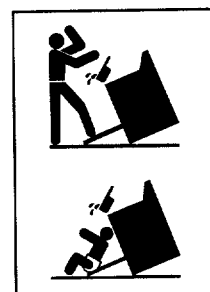
# CARE AND CLEANING



Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

**BE SURE ELECTRIC POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.**

**A** If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.



## Surface Units and Drip Pans

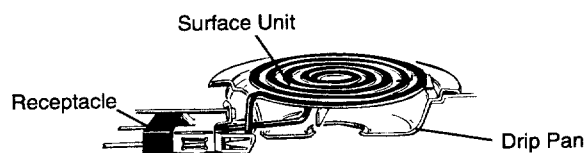
To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

### CAUTION

- Be sure all the controls are turned to OFF and the surface units are cool before attempting to remove them.
- Do not immerse the surface units in liquids of any kind.
- Do not clean the surface units in a dishwasher.
- Do not bend the surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

### To remove a surface unit:

To remove the drip pans for cleaning, the surface units must be removed first.



Lift the surface unit about 1 inch above the drip pan and pull it out.

**Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.**

**Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.**

### To replace a surface unit:

- Replace the drip pan into the recess in the cooktop. Make sure opening in the pan lines up with the receptacle.
- Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it rests evenly.

## Drip Pans

Remove the surface units. Then lift out the drip pans.

### For best results, clean the drip pans by hand.

Place them in a covered container (or a plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap filled scouring pad if necessary. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in the dishwasher.

Black drip pans (on some models) may be cleaned in a self-cleaning oven after they have been thoroughly rinsed. However, self-cleaning them may cause them to lose their original luster and shine.

### Clean the area under the drip pans often.

Built-up soil, especially grease, may catch on fire.

**Do not cover the drip pans with foil.** Using foil so close to the receptacle could cause shock, fire or damage to the range.

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## CARE AND CLEANING

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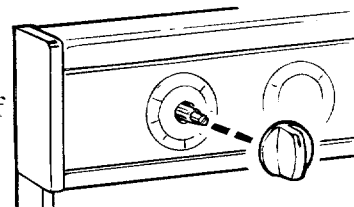
### Control Panel and Knobs

Clean up any spills or spatters with a damp cloth. Remove heavier soil with warm, soapy water.

Clean control panel with mild liquid dish detergent and a soft cloth. Rub control panel lightly.

**CAUTION:** Do not use abrasives of any kind on the control panel.

The control knobs may be removed for easier cleaning. To remove a knob, pull it straight off the stem. Wash the knobs in soap and water but do not soak.



### Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire.

To make cleaning easier, the entire cooktop may be lifted up and supported in the up position.

**Be sure all surface units are turned off before raising the cooktop.** Grasp the front sides of the cooktop and lift. The surface units and drip pans do not need to be removed before raising the cooktop, however, you may remove one to make raising the cooktop easier.

#### To lift the cooktop:

1. Remove all items which may slide off the cooktop.
2. With both hands, grasp the front edge of the cooktop.
3. Lift the cooktop.
4. Raise the support rod and let the cooktop rest on it.



**Clean under the cooktop** with hot, mild soapy water and a clean cloth.

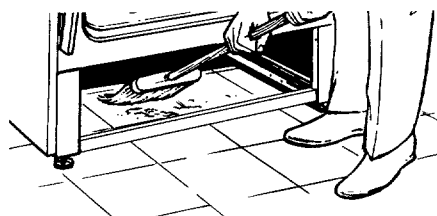
#### To lower the cooktop:

1. Lift the cooktop and lower the support rod.
2. Lower the cooktop and allow it to lock into position.

### Cleaning Under the Range

**The area under the range can be reached easily for cleaning by removing the bottom drawer.**

To remove, pull the drawer out all the way, tilt up the front and remove it. To replace, insert glides at the back of the drawer beyond the stop on range glides. Lift the drawer if necessary to insert easily. Let the front of the drawer down, then push in to close.



### Backsplash Light

Press the backsplash light switch for ON. Press again for OFF.

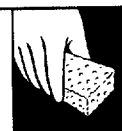
#### To replace the light located in the backsplash:

1. If the light cover has screws, remove the four screws that hold it in position. Two are located on top of the backsplash and two are located under the backsplash overhang.
2. If there are no screws or after they are removed, lift the cover away and twist out the fluorescent light.

**CAUTION:** Be sure the light is cool before removing.

3. Insert the new fluorescent light and twist into the lock position. (Check to make sure the new light operates. If not, the light may be blown.)
4. Replace the backsplash cover and reinsert the screws that hold it into position (on some models).





## Oven Light



The oven light has a glass lens held in place with a spring wire to protect the oven bulb from the heat of the oven.

**CAUTION:** Before replacing your oven bulb, disconnect the electrical power for the range at the main fuse or circuit breaker panel or pull the plug. Be sure to let the light cover and bulb cool completely before removing or replacing.

### To remove the light bulb:

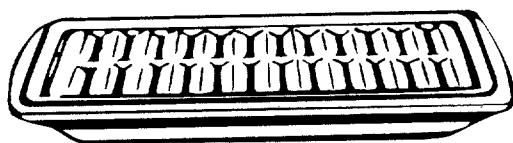
1. Swing the wire to the side and hold.
2. Lift off the glass lens.
3. Remove the bulb.

### To replace the light bulb:

1. Insert a new 40 watt appliance bulb.
2. Replace the lens over the socket.
3. Swing the wire over the glass lens.
4. Reconnect the electrical power to the range.

**NOTE:** The glass lens must be in place whenever the oven is in use.

## Broiler Pan and Grid



**After broiling,** remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out grease from the pan into a proper container. Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

**If food has burned on,** sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned on foods.

The broiler pan may be cleaned with a commercial oven cleaner. Do not use an oven cleaner on the grid.

Both the broiler pan and grid can also be cleaned in the dishwasher.

Do not store a soiled broiler pan and grid anywhere in the range.

**Do not clean the broiler pan or grid in the self-cleaning oven (on some models).**

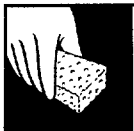
## Oven Shelves

**Clean the shelves with an abrasive cleanser or steel wool.** After cleaning, rinse the shelves with clean water and dry with a clean cloth.

**NOTE:** The oven shelves may be cleaned in the self-cleaning oven (on some models). However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.



*(continued next page)*



## CARE AND CLEANING

(continued)

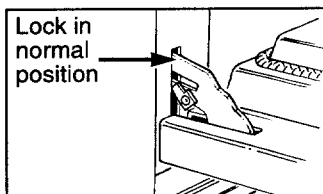
### Lift-Off Oven Door

Most normal oven cleaning can be done without removing the oven door. The door is heavy. You may need help removing and replacing it. Do not lift the door by the handle. This can cause the glass to break or can cause damage to the door.

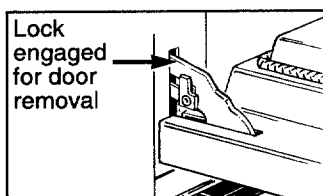
#### To remove the door

1. Open the door all the way.

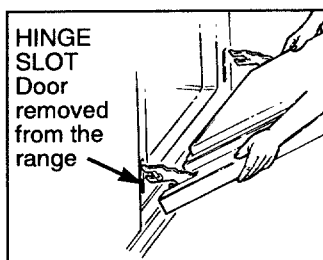
2. Pull up the lock on both hinge supports. Secure each lock in the hook of the hinge lever. You may have to press down on the door a bit to pull the locks completely over the hooks.



3. Hold the door by the sides. Pull the bottom of the door up and toward you to release it from the hinges.



Keep pulling the bottom of the door toward you while pushing the top of the door toward the range. Pull the door free of the hinges.



#### To replace the door

1. Position the door slots squarely over both hinges to replace it.

Make sure the hinge supports are completely in position before unlocking the hinge levers.

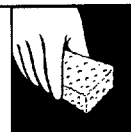
#### TO CLEAN THE DOOR:

##### Inside of door: (not on self-cleaning models)

- Clean the inside of the oven window with a mild non-scratching cleaner and a damp cloth.
- **Soap and water will normally do the job.** Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.
- **If necessary, you may use an oven cleaner (not on self-cleaning models).** Follow the package directions.

##### Outside of door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. **DO NOT** let water run down through openings in the top of the door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When the surface is cool, clean and rinse.
- **Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.**



## Porcelain Oven Interior (JCS57—right side only; JCP67—left oven only)

With proper care, the porcelain enamel finish on the inside of the oven—top, bottom, sides, back and inside of the door—will stay new-looking for years.

**Let the range cool before cleaning.** We recommend that you wear rubber gloves when cleaning the range.

**Soap and water will normally do the job.** Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

**Household ammonia may make the cleaning job easier.** Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

**If necessary, you may use an oven cleaner.**

Follow the package directions.

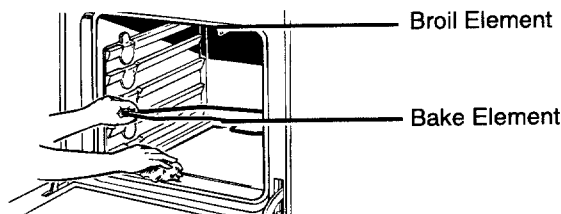
### Cautions about using spray-on oven cleaners:

- **Do not** spray on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.
- **Do not** allow a film from the cleaner to build up on the temperature sensor—it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.
- **Do not** spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.

## Oven Heating Elements

**Do not clean the bake element or the broil element.** Any soil will burn off when the elements are heated.

The bake element can be lifted gently to clean the oven floor. If spillovers, residue or ash accumulate around the bake element gently wipe around the element with warm water.

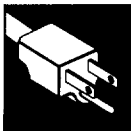


## Porcelain Enamel Cooktop

**The porcelain enamel finish is sturdy but breakable if misused.** This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

**If acids spill on the cooktop while it is hot,** use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

**For other spills such as fat splatterings,** wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.



# INSTALLATION INSTRUCTIONS

## BEFORE YOU BEGIN

Read these instructions completely and carefully.

**IMPORTANT:** Save these instructions for the local electrical inspector's use.

**IMPORTANT:** Observe all governing codes and ordinances.

**NOTE TO INSTALLER:** Leave these instructions with the appliance after installation is completed.

**NOTE TO CONSUMER:** Keep this Use and Care Guide and Installation Instructions for future use.

## ELECTRICAL REQUIREMENTS

This appliance may be connected by means of permanent "hard wiring" or power supply cord kit.

It is the personal responsibility of the customer to contact a qualified technician to assure that the electrical installation is adequate and is in conformance with the National Electrical Code and local codes and ordinances.

**THE RANGE MUST BE CONNECTED WITH COPPER WIRE ONLY.** Aluminum wire must not be used to avoid potentially unsatisfactory connections.

## POWER SUPPLY CORD KIT

This appliance may be connected by means of a power supply cord kit. Only a power supply cord kit rated at **125/250 volts minimum, 40 amps** and marked for use with ranges shall be used. Cord must have 3 conductors.

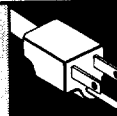
Mobile home installation or area where local codes do not permit grounding through neutral, a 4 conductor power supply cord kit rated at **125/250 volts minimum, 40 amps** and marked for use with ranges shall be used.

Terminals on end of wires must be either closed loop or open-end spade lugs with upturned ends. Cord must have strain relief clamp.

## MODELS WITH FACTORY CONNECTED POWER SUPPLY CORD

Some models may be equipped with a factory connected 3 conductor power supply cord.

Mobile home installation or area where local codes do not permit grounding through neutral, a 4 conductor power supply cord kit rated at **125/250 volts minimum, 40 amps** and investigated for use with ranges shall be used. Terminals on end of wires must be either closed loop or open-end spade lugs with upturned ends.



## STEP 1

### WARNING: ELECTRICAL GROUND IS REQUIRED ON THIS APPLIANCE.

This appliance is manufactured with the neutral terminal connected to the frame.

1. If local codes permit connection of the frame grounding conductor to the neutral wire of the copper power supply cord:

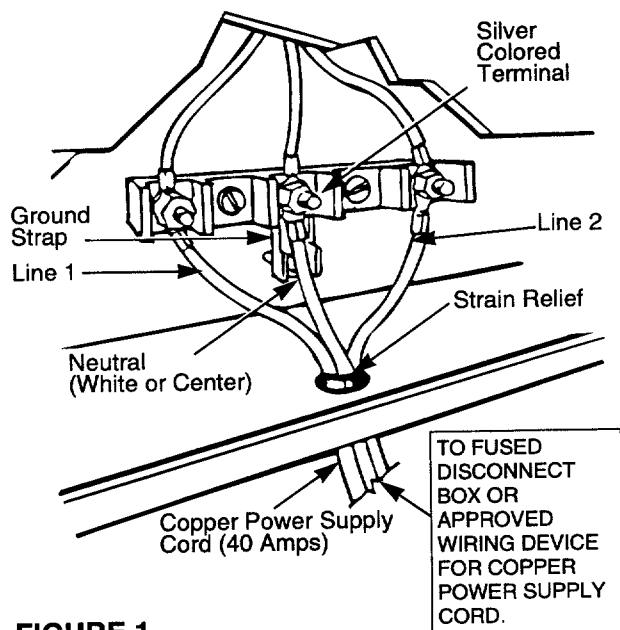


FIGURE 1

A. Remove the screws and raise the terminal block cover (lower part of the back wire cover).

B. The terminal nuts are taped to the frame below the terminal block.

**NOTE:** Do not loosen factory installed nuts.

C. Connect the neutral wire of the copper power supply cord to the center silver colored terminal of the terminal block and connect the outer wires to the outer terminals. See Figure 1. Ring type terminals must be used on copper power supply cord wires.

D. Replace the terminal block cover.

2. If connecting to a four-wire electrical system (mobile home):

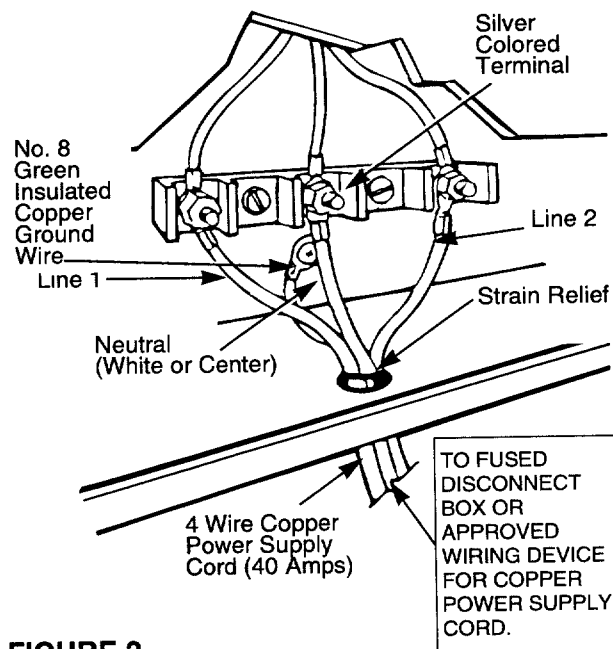


FIGURE 2

A. Remove the screws and raise the terminal block cover.

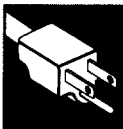
B. Remove the ground strap from the terminal block and from the appliance frame. Retain the ground screw.

C. Connect the ground wire (green) of the copper power supply cord to the frame of the appliance with the ground screw, using the hole in the frame where the ground strap was removed. See Figure 2.

D. Connect the neutral (white) wire of the copper power supply cord to the center silver colored terminal of the terminal block and connect the other wires to the outer terminals.

E. Replace the terminal block cover.

(continued next page)



# INSTALLATION INSTRUCTIONS

(continued)

## GENERAL

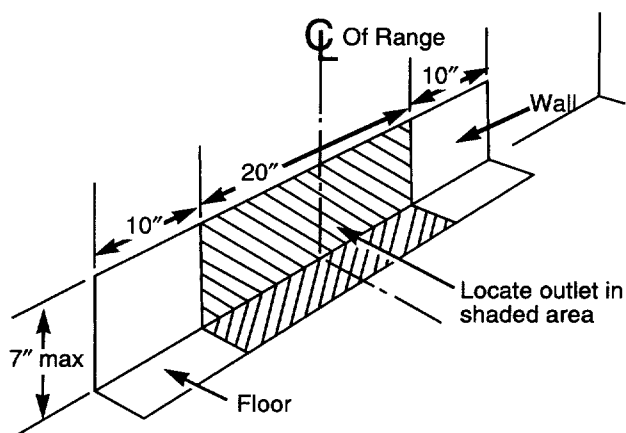
To eliminate the hazard of reaching over heated surface elements, cabinets or storage spaces should not be provided over a range.

If cabinets are provided, the hazard can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

When installing the range between base cabinets, refer to figure below for the size of the opening needed. Do not seal the range to cabinets.

**CAUTION:** When unpacking the range, do not discard the 4 shipping bolts as these are the leveling legs.

If a service cord is used, the wall receptacle should be located in accordance with the dimensions below.

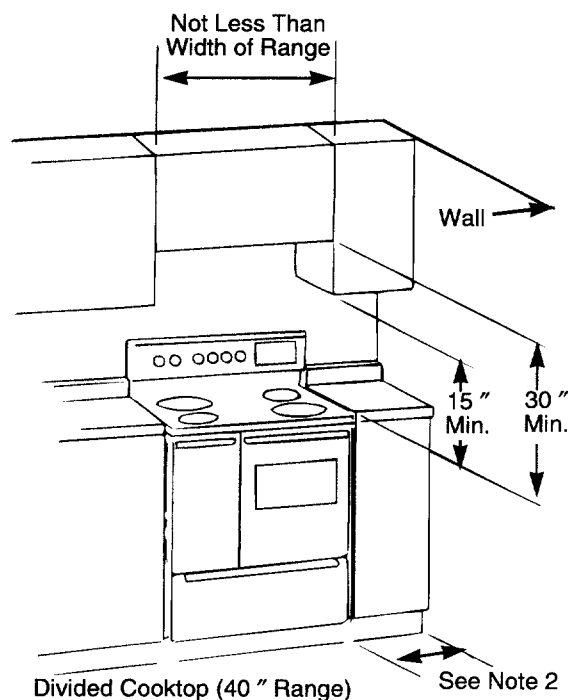


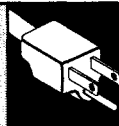
The figure below shows the recommended installation relationship of the ranges to the vertical walls of the surrounding structure. Please note the following:

### NOTE:

1. The back of the range may be installed directly against the rear wall of the structure.
2. These ranges conform to UL requirements for "0" spacing from the range to adjacent vertical walls above the countertop level. However, to reduce possible scorching of vertical walls and to minimize potential fire hazards under abnormal surface unit use conditions such as high heat or no pans, a minimum of 2" spacing should be provided on both sides of the cooktop.
3. To eliminate the hazard of reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If a cabinet is to be provided, the hazard can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

**NOTE:** There is a minimum 5" clearance required from the left side of the range to a wall. This clearance is needed to open the left side oven door or to remove the oven rack.





## IMPORTANT SAFETY WARNING

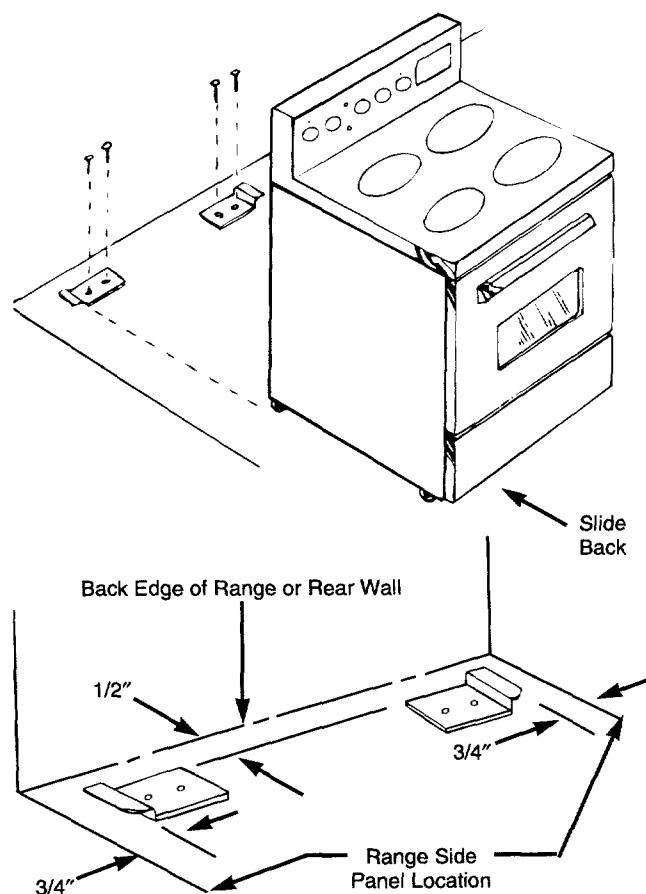
This range must be properly secured to the floor by using the included anti-tip brackets and screws. Failure to install the brackets could allow the range to accidentally tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself. Refer to the instructions below for proper installation.

**NOTE:** If the range is ever moved to a different location, the anti-tip brackets must also be moved and installed with the range.

## ANTI-TIP BRACKET INSTALLATION INSTRUCTIONS

### Tools Required:

5/16" Nutdriver or Flat Head Screwdriver  
Adjustable Wrench  
3/8" Electric Drill & 3/16" Diameter Bit  
3/16" Diameter Masonry Drill (if installing in concrete)



Brackets attach to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

1. Unfold the paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of the range will be located when installed. (Use the diagram to locate the brackets if the template is not available.)

2. Mark on the floor the location of the 4 mounting holes shown on the template. For easier installation, 3/16" diameter pilot holes, 1/2" deep can be drilled into the floor.

3. Remove the template and place the brackets on the floor with turned up flanges to the front. Line up the holes in the brackets with marks on the floor and attach with the 4 screws provided. Brackets must be secured to a solid floor. If attaching to masonry floor, first drill 3/16" diameter pilot holes using a concrete bit.

4. Level the range if necessary, by adjusting the 4 leg levelers with a wrench. (A minimum clearance of 1/8" is required between the bottom of the range and the rear leveling feet.)

5. Slide the range into place making sure the rear legs are trapped by the ends of the brackets. The range may need to be shifted slightly to one side as it is being pushed back to allow the rear legs to align with the brackets. Remove the storage drawer to inspect brackets or grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure the range is properly anchored.



## QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none"><li>• The plug on the range is not completely inserted in the electrical outlet.</li><li>• The circuit breaker in your house has been tripped, or a fuse has been blown.</li><li>• The oven controls are not properly set.</li></ul>
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none"><li>• The light bulb is loose or defective. Tighten or replace.</li><li>• The switch operating the oven light is broken. Call for service.</li></ul>
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"><li>• The OVEN SET knob not set at BROIL.</li><li>• The OVEN TEMP knob not set at BROIL.</li><li>• Door not left open to the broil stop position as recommended.</li><li>• Improper shelf position being used. See the Broiling Guide.</li><li>• Food is being cooked on hot pan.</li><li>• Cookware not suited for broiling.</li><li>• Aluminum foil used on the broiler pan and rack has not been fitted properly and slit as recommended.</li></ul>
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"><li>• The OVEN SET knob not set on BAKE.</li><li>• The OVEN TEMP knob not set correctly.</li><li>• Shelf position is incorrect.</li><li>• Incorrect cookware or cookware of improper size is being used.</li><li>• A foil tent was not used when needed to slow down browning during roasting.</li></ul>
OVEN WILL NOT SELF-CLEAN (model JCP67)	<ul style="list-style-type: none"><li>• Automatic timer dials not set or not set properly. The clock must be set to time of day and the STOP dial must be set and advanced beyond the time noted on the oven clock.</li><li>• The STOP dial was not advanced for long enough.</li><li>• Both the OVEN SET and the OVEN TEMP knobs must be set at CLEAN settings.</li><li>• When the oven is self-cleaned, a thick pile of spillover can leave a heavy layer of ash and insulate that area from further heat.</li></ul>
OVEN NOT CLEAN AFTER CLEAN CYCLE (model JCP67)	<ul style="list-style-type: none"><li>• The oven controls are not set properly.</li><li>• Heavily soiled ovens require 3½-to 4-hour clean time.</li><li>• Heavy spillovers should be cleaned up before starting the clean cycle.</li></ul>
AUTOMATIC OVEN TIMER DOES NOT WORK PROPERLY	<ul style="list-style-type: none"><li>• Check to be certain step by step directions were followed correctly. See the Automatic Timer and Clock section.</li></ul>
SURFACE LIGHT DOES NOT WORK	<ul style="list-style-type: none"><li>• The fluorescent light is loose or defective. Adjust or replace.</li><li>• Press the switch for 2 seconds. If the light does not come on, repeat.</li><li>• The switch operating the light is broken. Call for service.</li></ul>
SURFACE UNITS NOT FUNCTIONING	<ul style="list-style-type: none"><li>• The surface units are not plugged in solidly.</li><li>• The surface unit controls are not properly set.</li></ul>

If you need more help...call, toll free  
The GE Answer Center®  
800.626.2000  
consumer information service



# NOTES

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## NOTES

# We'll Be There

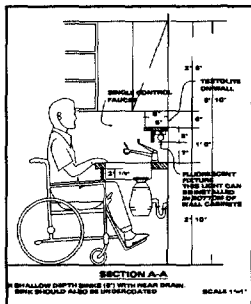
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

## **GE Answer Center®** **800.626.2000**

Whatever your question about any GE major appliance, GE Answer Center® information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.

## **In-Home Repair Service** **800-GE-CARES (800-432-2737)**

A GE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.



## **For Customers With Special Needs...** **800.626.2000**

Upon request, GE will provide Braille controls for a variety of GE appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-833-4322) to request information or service.

## **Service Contracts** **800-626-2224**

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

## **Parts and Accessories** **800-626-2002**

Individuals qualified to service their own appliances can have parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts...and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this guide cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

## YOUR GE ELECTRIC RANGE WARRANTY

**Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.**

### WHAT IS COVERED

#### FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737).

### WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

#### **Read your Use and Care material.**

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®  
800.626.2000  
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.

- Failure of the product if it is used for other than its intended purpose or used commercially.

- Damage to product caused by accident, fire, floods or acts of God.

**WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor: General Electric Company**

**If further help is needed concerning this warranty, write:  
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

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